

SUNDAY MENU



SERVED SUNDAYS 12-8PM

STARTERS

Tomato & Aged Cheddar Soup (gf*)	£8.00
Lovage Oil, Roasted Garlic & Parmesan Sourdough, Salted Butter	
Potted Morecambe Bay Shrimp (gf*)	£9.50
Mace Butter, Lemon Wedge, Sourdough Toast	
Crispy Pork Belly	£9.00
Black Pudding, Tirril Beer & Soy Glaze, Puffed Crackling	
Burrata (v, gf*)	£10.00
Sorrel Pesto, Marinated Tomatoes, Confit Almonds, Rocket, Roasted Garlic & Parmesan Sourdough	
Wild Mushroom Parfait (ve, gf*)	£8.50
Pickled Shimeji, Toasted Hazelnut, Crispy Sage, Wild Garlic Oil, Toast	
Rosemary & Garlic Baked Camembert Sharer	£13.50
Red Onion & Ale Chutney, Sourdough Toast (gf*)	
<i>Extra Toast</i>	£1.50

SUNDAY ROASTS

ROASTS SERVED 12 TILL 5PM AND AFTER 5PM SUBJECT TO AVAILABILITY

Served With a Yorkshire Pudding, Roasted Seasonal Vegetables, Beef Fat Potatoes, Mashed Potato & Red Wine Gravy (gf*)

Striploin Of Beef (served pink)	£19.00
Slow-Braised Lamb Shoulder	£19.00
Slow-Braised Beef Brisket	£19.00
Roast Chicken Breast	£18.50
Market Special Roast (Ask a member of staff for details)	
Butternut Squash, Sage, Hazelnut & Caramelised Shallot Roast (v, ve*,gf*)	£17.00
Cherry-Smoked Cauliflower Cheese, Crispy Cauliflower Leaves, Beurre Noisette Crumb (v)	£5
Roasted & Glazed Spring Vegetables, Sorrel Pesto (ve)	£4
Sausage, Smoked Bacon, Prune Crispy Stuffing	£4
Stuffed Beef Brisket Yorkshire	£4
Pigs In Blankets	£5
Extra Yorkshire Pudding (v)	£1

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v = vegetarian ve = vegan gf = made with gluten free ingredients * = available upon request

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MAIN COURSES

Confit Hispi Cabbage (ve/gf)	£14.00
Crispy Cabbage Bits, Lovage Purée, Confit Carrot, Soy-braised Wild Mushrooms, With a Cashew Buttermilk Sauce, Split by Wild Garlic Oil	
Thai Panang Curry (ve, gf)	£13.00
Sweet Potato, Baby Corn, Sugar Snap Peas, Sticky Rice, Toasted Coconut <i>Add King Prawns, Chicken or Tofu (ve)</i>	
	£3.00
Sweet Cured Bacon Chop (gf*)	£16.50
Fried Duck Egg, Hash Brown, Black Pudding, Roasted Pineapple, Piccalilli Gel	
Currywurst	£15.50
Beer-battered Bratwurst, Chip Shop Curry Sauce, Minted Mushy Peas, Hand-cut Chips	
Garden Salad (v/ve*/gf)	£13.00
Goats Cheese, Roasted Beetroot, Yellow Courgette, Asparagus, Radicchio, Radish, Frisée Leaf, Maple & Lemon Dressing <i>Add King Prawns, Chicken or Tofu</i>	
	£3.00
Tirril Beer-Battered Haddock (gf)	£12.00 / £16.50
Hand-cut Chips, Minted Mushy Peas, Tartare Sauce <i>Add Sourdough & Butter</i>	
	£1.50
Seabass (gf)	£22.00
Bacon Butter Sauce, Chimichurri-glazed Tenderstem Broccoli, Hash Brown, Marinated Tomatoes, Confit Almonds	

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BURGERS

Served on a Toasted Seeded Brioche Bun with Fries & Coleslaw

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Pork, Nduja & Chorizo (gf*)	£16.50
Roasted Garlic Mayonnaise, Pickled Shallot	
7oz Short-rib Beef (gf*)	£16.50
Burger Sauce, Smoked Streaky Bacon, American Cheese, Pickled Shallot	
<i>Upgrade Your Cheese</i>	£1.50
<i>Cherry Smoked Lancashire, Crook Blue, Lancashire Black Bomb</i>	
Buttermilk Chicken (gf*)	£15.00
Roasted Garlic Mayonnaise	
<i>Upgrade to Korean Chicken Burger</i>	£2.00
Glazed Korean Seitan (ve)	£15.50
Gochujang Mayonnaise, Chinese Leaf, Pickled Daikon & Carrot	
<i>Extra Toppings Available on All Our Burgers</i>	
American Cheese	£1.50
Smoked Streaky Bacon	£2.00
Barbeque Pulled Beef Brisket	£2.50
2 Onion Rings	£1.50

DELI SHARING BOARDS (GF*) **£22.00**

All Served with Stuffed Cheese Kabanaki Peppers, Balsamic Onions, Sourdough Toast & Salted Butter

Meat	Cheese	Meat & Cheese
Four Cuts of Deli Meat: <i>Chorizo Rosario, Bresaola Beef, Milano Salami, Pastrami</i>	Four Local Cheeses: <i>Crook Blue, Cherry-Smoked, Lancashire Button Mill Brie, Lancashire Bomb</i>	2 Meats, from: <i>Chorizo, Bresaola Beef, Milano Salami, Pastrami,</i> 2 Cheeses, from: <i>Crook Blue, Smoked Lancashire, Brie, Lancashire Bomb</i>
Coleslaw	Red Onion & Ale Chutney, Sourdough Crispbread	Red Onion & Ale Chutney, Sourdough Crispbread

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DESSERTS

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Sticky Toffee Pudding		£7.00	
Double Jersey Ice Cream, Toffee Sauce			
Chocolate Brownie (gf)		£7.00	
Strawberry Compote, Chocolate Sauce, Chocolate Soil, Madagascar Vanilla Bean Ice Cream			
Burnt Basque Cheesecake		£7.00	
Strawberry Compote, Caramelised Puff Pastry			
Valrhona Dark Chocolate Mousse (ve)		£7.00	
Raspberry Gel, Sherry-soaked Raspberries, Almond Brittle			
Deep-fried Brioche French Toast		£7.50	
Dulce de Leche Clotted Cream, Caramelised Banana Passionfruit Powder & Curd			
English Lakes Ice Creams & Sorbets			
1 Scoop	£2.50 2 Scoops	£4.00 3 Scoops	£5.00
Double Jersey (gf)		Cartmel Sticky Toffee	
Raspberry Pavlova (gf)		Biscoff	
Madagascar Vanilla (gf)		Cappuccino (gf)	
Kendal Mint Cake (gf)		Mango Sorbet (ve, gf)	
Plum & Damson Sorbet (ve, gf)		Strawberry Sorbet (ve, gf)	
Lemon Sorbet (ve, gf)			

COFFEES

Americano	£2.85	Espresso	£2.60
Latte	£3.10	Cappuccino	£3.10
Mocha	£3.85	Variety of Teas	£2.85
<i>Milk Alternatives</i>			
Jug	£0.30	Base	£0.75

Indulgences

Hot Chocolate, with Cream & Marshmallows	£3.85
Liqueur Coffee	£6.70
<i>Baileys, Tia Maria, Captain Morgan's, Jameson's, Disaronno</i>	

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